

Fraisier Cake			
Number of portion	16		
Ingredients	Unit	Quantity for 16	Recipe steps
Almond biscuit		10	Almond biscuit
Egg white	Gr	615	1) Sift and mix almond powder, flour and starch. 2) Whisk the egg white and add little by little the sugar, whisk until you get "a
Castor sugar	Gr	148	bec d'oiseau" / soft peak texture
White almond powder	Gr	369	Add the egg white to the powders and do not overwork the batter to obtain a homogeneous mixture
Flour	Gr	50	Tomogeneous mixture Pour the batter over a silpat and KOMA tray.
Starch	Gr	50	4) Bake in the oven at 160 °C (convection)
Groon marzinan			Green marzipan 1) Sift and mix the almond powder and the pistachio powder. Add the icing
Green marzipan Almond powder	Gr	500	sugar, the trimoline and pour in a bowl.
<u>'</u>		70	2) Make a syrup with the remaining ingredients (water / sugar / sorbitol / glucose) and cook it à 115°C.
Icing sugar	Gr		3) Add the hot syrup over the almond mixture and work the batter at low
Trimoline sugar	Gr	30	speed for 1 minutes.
Pistachio powder	Gr	100	4) Keep in a film and let it rest overnight. 5) Roll out the marzipan
Water	Gr	200	
Castor sugar	Gr	600	Pastry cream
Cristal Glucose	Gr	200	1) In a saucepan, boil the milk and the vanilla 2) Whip the eggs with the caster sugar
Sorbitol	Gr	10	3) Sift the flour with the cream powder then incorporate it into the egg / suga
Pastry cream			4) Whisk vigorously with a whisk and finish mixing with the milk 5) Bring to a boil, cook for 3 minutes on high heat, still whisking
Whole milk	Gr	750	6) Set aside, wrap with plastic film and let cool down. Reserve at 4° C
Vanilla bean	Pc	2	Managalina anaga
Fresh eggs yolk	Gr	150	 Mousseline cream 1) Take the quantity of crème patissière, and smooth it with a spatula / robot
Castor sugar	Gr	188	2) Make soft butter and incorporate with the robot.
Creme patissiere powder	Gr	60	3) Pour in the piping bag with a plain tip
		1	Assembly and finishing
Mousseline cream			1) Place a rhodoid strip/ mousse film inside the circle, with a circle of biscuit. 2) Place the strawberries cut in half against this strip, over the biscuit. Add
Pastry cream	Gr	1100	some in the center.
Butter	Gr	385	 Garnish with mousseline cream, taking care to fill the cavities between the strawberries on the side.
Kirsch	Gr	15	5) Smooth the top of the dessert, add a circle of biscuit again. Let it rest in the fridge for the cream to get more texture
Strawberries	Gr	1000	6) Place a thin disc of almond marzipan over - decorate
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